



CHARLES PÈRE & FILLE

VINEYARD

Average age of vines: 40 years
Acreage: 0.50 ha
Grape variety: Chardonnay
Yield: 55 hl/ha
Number of bottles produced:
1,200 bottles approx.

VINIFICATION AND MATURATION

Gentle pressing on a long press cycle
Matured in barrels for 12 months,
no malolactic fermentation

SERVING TEMPERATURE

12 °C

TASTING

Eye: gilded gold
Nose: Fresh fruit such as quince
Palate: silky, smooth

FOOD PAIRING

Foie gras
Fruit-based dessert



Domaine Charles François et Fils

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